

MAXIMIZER

Gas Bake & Roast Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
Stainless top & sides
available (T430)
- **Heavy Duty Steel Deck**
with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better
distribution of heat and better
baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C)
Standard
300°F - 650°F (149°C - 343°C)
Optional
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Easily Serviceable**
Most controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the CW42B listed on back

Warranty:

- One year parts and labor



MODEL CW42B

Gas Bake/Roast Ovens can be combined with
gas Pizza Ovens to meet your specific needs.
Contact Peerless for details.

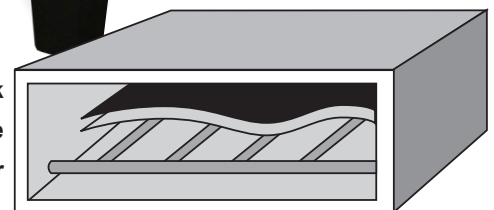


**GAS
FIRED**



Steel Decks

Steel Deck
Baffle
Burner

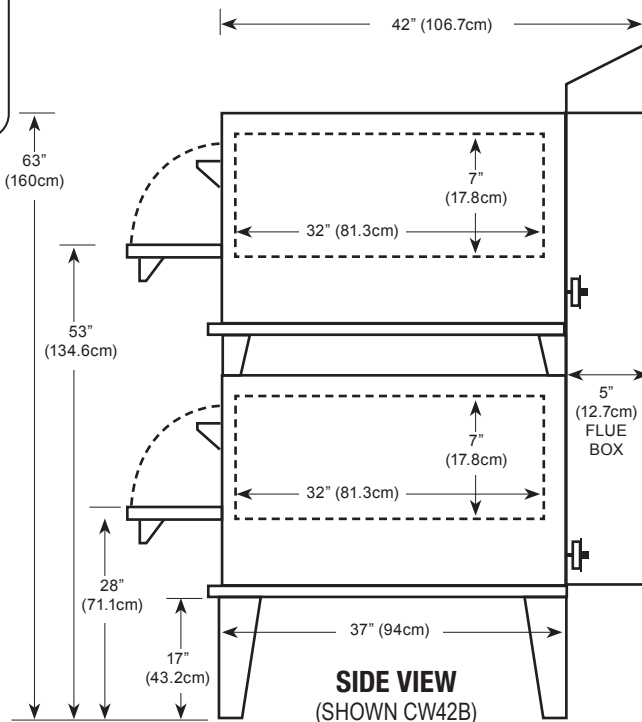
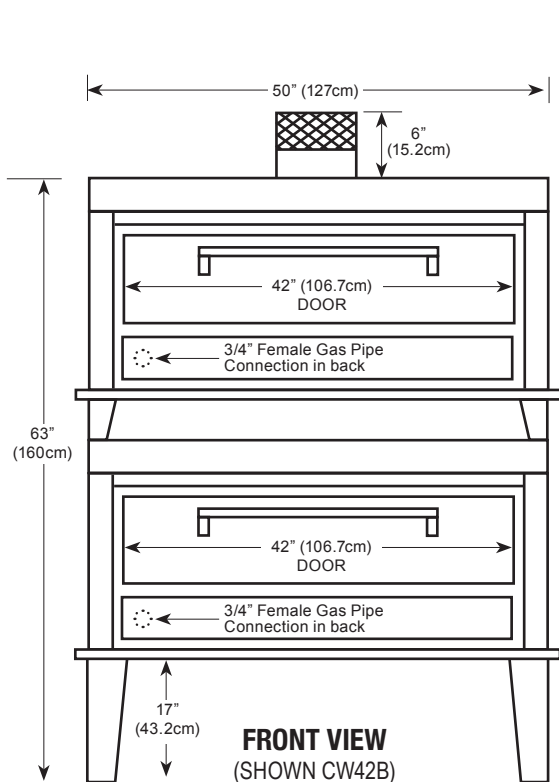


"Power-Pak" 4-Cell Burner System

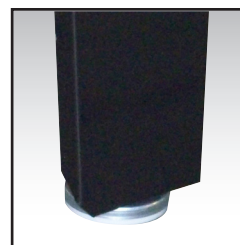
MORE FOR LESS

More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

 **Peerless**
Commercial and Industrial Ovens



Floor space 50" (127cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
 Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 1100 lbs (499kg)
 Capacity Four 18"x26" bun pans per oven
 Gas Maximum 60,000 BTU input each
 Opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW42B is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. The CW42B comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CW42B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW42B is powered by two (2) 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW42B deck size measures 42"x32"x7" (2). The CW42B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW42B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for (2) 42"x32" decks, almost a foot less than the competition. The CW42B *can be converted in to a CW43BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW43B becomes a SC.

Design Plus

The CW42B has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences. In addition, the CW42B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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